

Structure of *Debaryomyces castellii* CBS 2923
phytaseM. Ragon,^a F. Hoh,^{b*}
A. Aumelas,^b L. Chiche,^b
G. Moulin^a and H. Boze^a^aUMR IR2B, Equipe Génie Microbiologique et
Enzymatique, ENSAM-INRA, 2 Place Viala,
34060 Montpellier CEDEX 01, France, and
^bCNRS UMR 5048, INSERM U554, Université
Montpellier 1 and 2, Centre de Biochimie
Structurale, 29 Rue de Navacelles,
34090 Montpellier, France

Correspondence e-mail: f.hoh@cbs.cnrs.fr

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Phytate (*myo*-inositol hexakisphosphate) is the primary storage form of phosphate in seeds and legumes (Reddy *et al.*, 1982). Phytases are phosphatases that hydrolyze phytate to less phosphorylated *myo*-inositol derivatives and inorganic phosphate. The crystal structure of phytase from *Debaryomyces castellii* has been determined at 2.3 Å resolution. The crystals belonged to space group *P*₆₅22, with unit-cell parameters *a* = 121.65, *c* = 332.24 Å. The structure was solved by molecular replacement and refined to a final *R* factor of 15.7% (*R*_{free} = 20.9%). The final model consists of a dimer (with two monomers of 458 residues), five NAG molecules and 628 water molecules.

1. Introduction

Phytases (*myo*-inositol hexakisphosphate 3-phosphohydrolases and 6-phosphohydrolases; EC 3.1.3.8 and EC 3.1.3.26) catalyze the release of phosphate from phytic acid (*myo*-inositol hexakisphosphate), the major phosphorus-storage form in plants, including most cereals and legumes. Phytic acid acts as an antinutrient owing to its chelation of various metals and binding of proteins and therefore diminishes the bioavailability of proteins and nutritionally important minerals.

Phytases are produced by a wide range of organisms: plants, animals and especially microorganisms (Pandey *et al.*, 2001; Nakamura *et al.*, 2000). The number of phytases described has increased over the last decade (Konietzny & Greiner, 2002). Most phytases belong to the histidine acid phosphatases (HAPs; Mitchell *et al.*, 1997; Oh *et al.*, 2004). The catalytic histidine is part of the amino-acid sequence motif RHGXRXP which is characteristic of HAPs. However, not all of the enzymes are structurally similar. Many pathways for the hydrolysis of phytate by phytate-degrading enzymes have been described (Konietzny & Greiner, 2002). Moreover, their biochemical properties (specific activities, broad substrate specificity, broad pH stability and thermostability) are different.

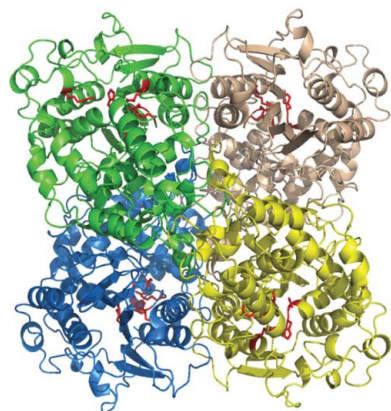
Debaryomyces castellii CBS 2923 phytase (PhytDc) is a glycosylated protein thermostable up to 339 K that hydrolyses the six phytate-bound phosphates (Ragon *et al.*, 2008; Fig. 1). Its activity is observed at pH values between 3 and 7. The primary sequence of PhytDc has 36% identity to that of *Aspergillus niger* acid phosphatase (PAA_n), 25% to that of *A. niger* phytase A (PhytAn) and 23% to that of *A. fumigatus* phytase A (PhytAf; Fig. 2).

In this paper, we report the first yeast phytase structure from *D. castellii* CBS 2923 and make a brief comparison with other histidine acid phosphatase structures.

2. Experimental

2.1. Protein expression and purification

D. castellii CBS 2963 cells were grown at 301 K in synthetic MSA-B medium containing 10 g l⁻¹ glucose, 0.4 g l⁻¹ sodium phytate, 3 g l⁻¹ ammonium sulfate, 7.5 mg l⁻¹ MnSO₄·H₂O, 0.5 g l⁻¹ KCl, 0.1 g l⁻¹



Values in parentheses are for the highest resolution shell (2.42–2.3 Å).

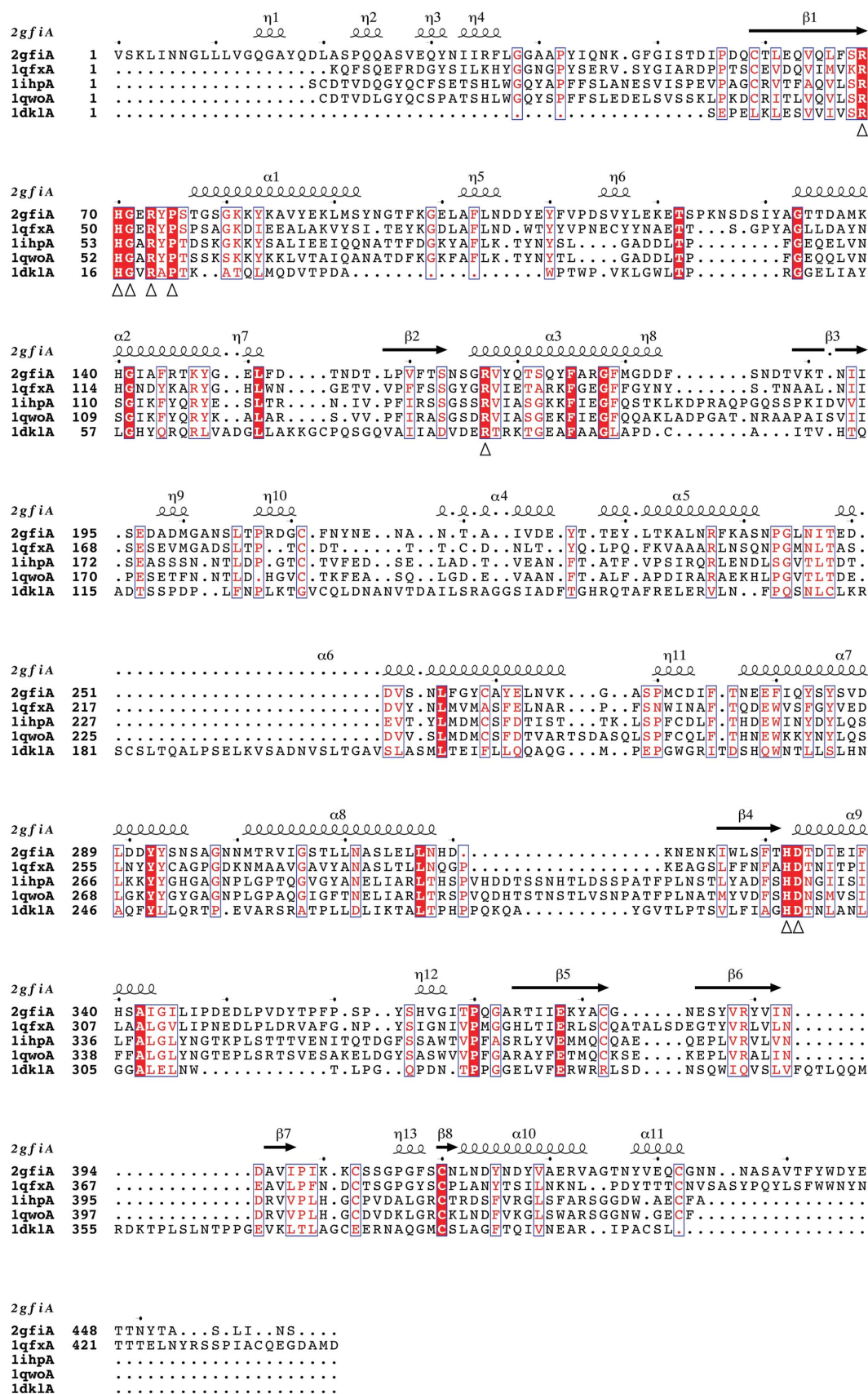


Figure 2

Structure-based sequence alignment of HAPs (Table 2). The secondary structure of PhyDc is shown above its sequence. (η , α and β represent 3_{10} -helix, α -helix and β -strand, respectively). Conserved residues are displayed in white on a red background. Residues with a high average similarity score are displayed in red in a blue frame. Active-site residues are indicated by a triangles. The alignment was performed using the programs *TM-align* (Zhang, 2008) and *ESPrpt* (Gouet et al., 2003).

Table 2
Comparison of PhytDc with the other HAP phytases.

HAP-family member (PDB code, No. of residues)	Abbreviation used in this article	Sequence identity versus PhytDc (%)	R.m.s.d. versus PhytDc (Å)	Oligomeric state	Activity spectrum	Reference
<i>D. castelli</i> phytase (2gfi, 458)	PhyDc			Tetramer	Very large	Ragon <i>et al.</i> (2008)
<i>A. niger</i> acid phosphatase (1qfx, 441)	PAAn	36	2.8 overall, 1.3 over 314 C α	Tetramer	Very large but not phytic acid	Kostrewa <i>et al.</i> (1999)
<i>A. niger</i> phytase (1ihp, 434)	PhytAn	25	3.2 overall, 1.6 over 327 C α	Monomer	Specific for phytic acid	Kostrewa <i>et al.</i> (1997)
<i>A. fumigatus</i> phytase (1qwo, 435)	PhytAf	23	5.1 overall, 1.5 over 314 C α	Monomer	Very large	Xiang <i>et al.</i> (2004)
<i>E. coli</i> phytase (1dkl, complexed)		5	Not applicable	Monomer	Highly specific for phytic acid	Lim <i>et al.</i> (2000)

using the program *REFMAC* (Murshudov *et al.*, 1997). The stereochemical quality of the final model was checked using *PROCHECK*

(Laskowski *et al.*, 1993) and an updated Ramachandran plot (Lovell *et al.*, 2003). The final refinement statistics are summarized in Table 1.

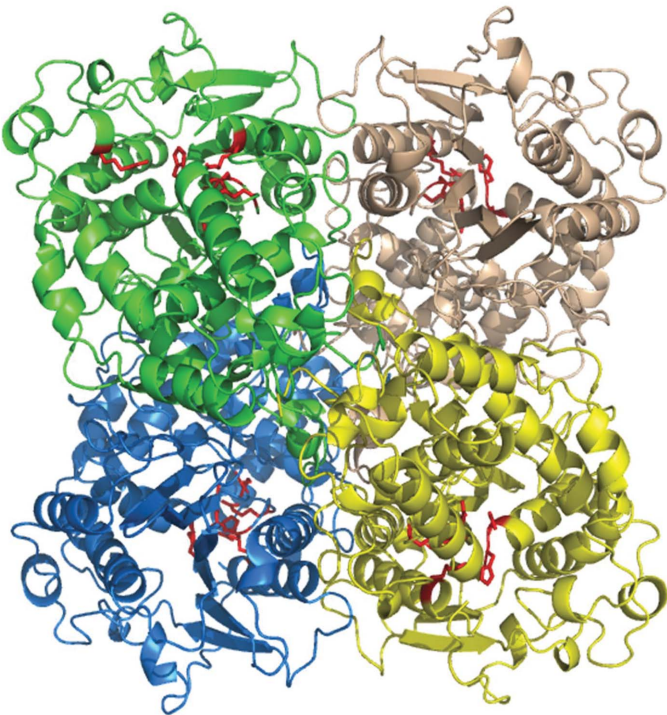


Figure 3
Tetramer of PhytDc with the residues of the active site shown in red. Figs. 3–6 were generated using *PyMOL* (DeLano, 2002).

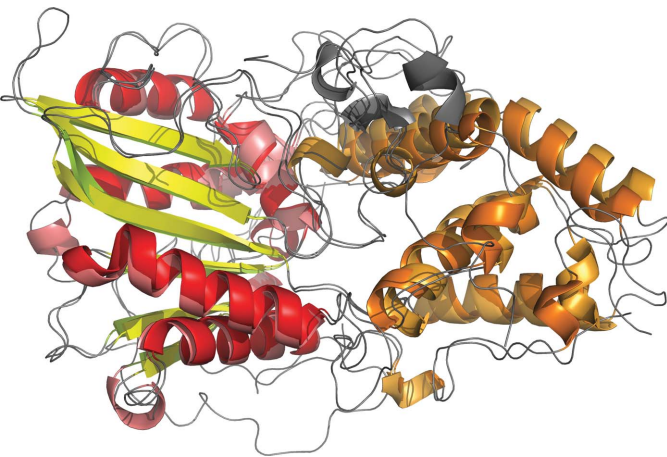


Figure 4
Overall superposition of the C α trace of the *D. castelli* phytase monomer (PDB code 2gfi) with that of the *A. niger* acid phosphatase monomer (PDB code 1qfx). α -Domains are shown in orange and bright orange and α/β -domains in red/yellow and salmon/lemon.

3. Results and discussion

3.1. Overall structure of PhytDc

The final model comprises two monomers of PhyDc per asymmetric unit, consisting of residues 4–461. A total of five NAG molecules are visible and all are linked to an Asn. In the asymmetric unit, PhyDc presents a dimer with a contact area of 2550 Å² per monomer (13% of the monomer surface). Crystallographic symmetry generates the tetrameric biological molecule (Fig. 3). The tetramerization contact area per monomer is about 2400 Å (corresponding to 12% of the monomer surface). As expected from the sequence identity, the structures of PhytDc and PhytAn are very similar at the monomer level, as shown in Fig. 4 (overall main-chain r.m.s.d. of 1.3 Å; Table 2). Briefly, the structure can be divided into two parts: a large α/β -domain with a six-stranded β -sheet and a small α -domain. As in PAAn, the four active sites of the tetramer are solvent-exposed and are accessible to substrate. The two monomers completely superimpose with an overall root-mean-square deviation of 0.2 Å for main chains (0.6 Å for all atoms). Some minor differences can be seen in the NAG composition (two for monomer *A* and three for monomer *B*) and in the number of disulfide bonds (three in monomer *A* and four in monomer *B*).

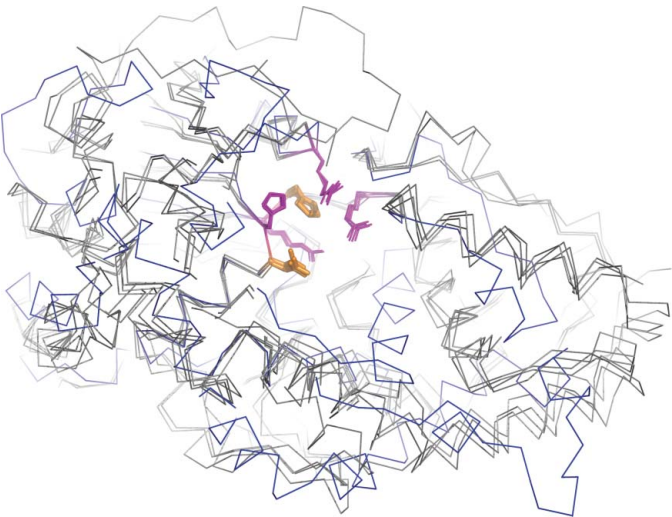


Figure 5
C α superposition of all HAP-family phytases (PhyDc, PAAN, PhytAn and PhytAf are shown in grey and phytase from *E. coli* in blue) with active-site residues in purple (Arg72, Arg76, Arg170 and His 335) and catalytic residues shown as orange sticks (His73 and Asp336 in PhytDc numbering).

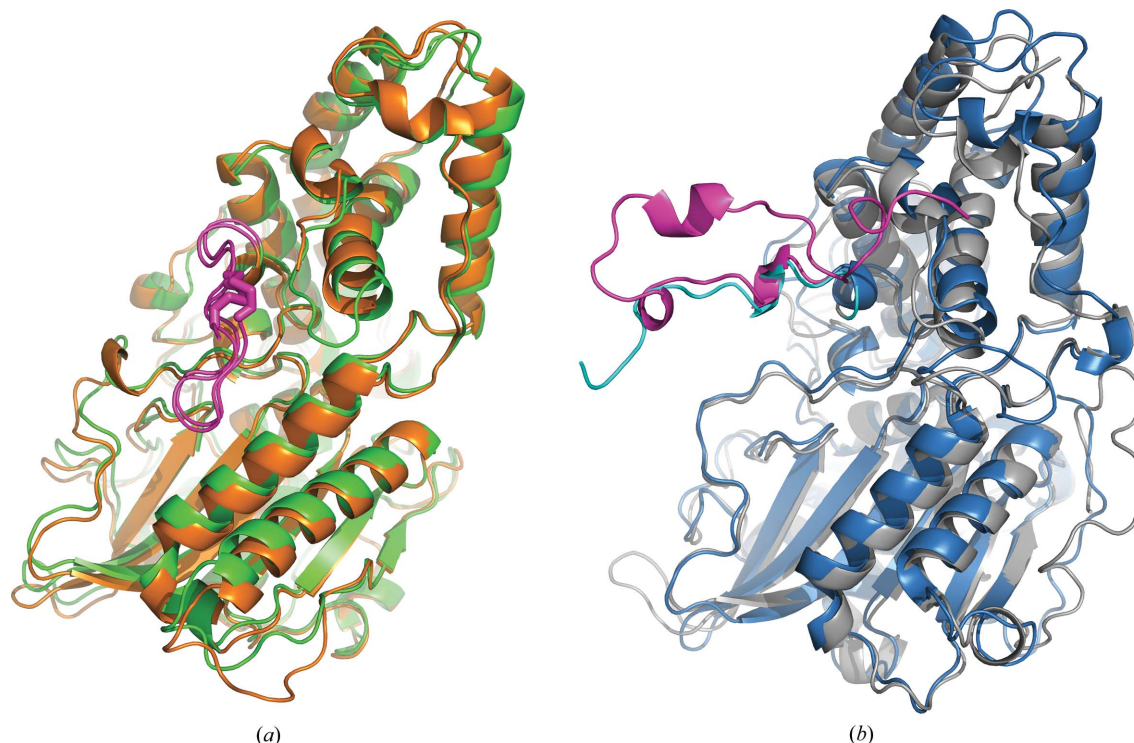


Figure 6

(a) Superposition of PhytAf (green) and PhytAn (orange) with their N-terminal parts coloured pink. (b) Superposition of PhytDc (blue) and PAAAn (grey) with their N-terminal parts coloured pink and cyan, respectively.

3.2. PhytDc versus others phytases

Several structures of phytase are available. Most of them are in the apo form, while two are of complexes with either persulfated phytic acid (a nonhydrolysable substrate) or phytic acid (the natural substrate) using an inactive mutant.

According to *SCOP* (Andreeva *et al.*, 2004), phytases are classified into three structural families. One is the thermostable phytase family with a six four-stranded β -sheet motif (β -propeller) and only contains the structure of the apo form of *Bacillus amyloliquefaciens* phytase (PDB code 1h6l; Shin *et al.*, 2001). Another family, the myo-inositol hexaphosphate phosphohydrolase family (with a core formed by a parallel β -sheet of four strands), only contains the structure from *Selenomonas ruminantium* (PDB code 1u24; Chu *et al.*, 2004). Finally, the histidine acid phosphatase family (or HAP family; one α -domain and one α/β -domain) contains phytases from various species and various organisms (such as *A. niger*, *A. fumigatus* and *Escherichia coli*). The PhytDc structure is very similar to that of PAAAn and contains the sequence motif RHGX₂XP which is characteristic of the HAP family. Hence, PhytDc will certainly be classified into this HAP family. All HAP-family phytase members, together with some of their properties, are listed in Table 2.

Superposition of all HAP-family phytases shows that all active-site residues are absolutely superposable and that with the exception of that from *E. coli* all HAP-family phytases present very similar structures (Table 2; Fig. 5). In this major subfamily, two phytases are monomeric and two are tetrameric (Table 2). Superposition of the monomers from monomeric or tetrameric phytases shows limited but significant differences. The PhytDc and PAAAn N-terminal regions are extended (Fig. 6) and are strongly involved in dimeric and tetrameric contacts (data not shown). The corresponding parts of PhytAn and PhytAf are attached to the core of the protein.

At present, two structures of complexed forms of phytases are available. One is from the HAP family (*E. coli*; PDB codes 1dkq and 1dkp; an inactive mutant complexed with phytic acid). The second is from *S. ruminantium* (PDB code 1u24) complexed with persulfated phytate (a nonhydrolysable phytic acid analogue). The latter belongs to a different *SCOP* family and therefore has a structure that is completely different from those of the HAP family. As mentioned previously, *E. coli* phytase differs slightly from the other members of the HAP family. Thus, to date, no structure of a complexed phytase from the major subfamily of the HAP family has been resolved. Therefore, it will be interesting to obtain the structure of complexed PhytDc. Moreover, this structure will help to explain the substrate-specificity of PhytDc. Indeed, of the HAP-family phytases, only PhytDc is able to cleave all six phosphate groups of phytic acid.

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